**House Breads**
- Biscuits honey butter 5
- Fran’s Yeast Rolls garlic chive butter 5
- Hushpuppies honey butter 5

**Salads and Soup**
- Caesar romaine, radicchio, parmesan, garlic croutons 12
- Chopped romaine, iceberg, cucumber, buttermilk, tomato, bacon 12
- Heirloom Tomato mozzarella, basil, evoo, caper vinaigrette 13
- Beets goat cheese, pine nuts, romaine, citrus, balsamic, shallots 13
- Add Flat Iron Steak 14  Salmon 18  Shrimp 12
- Clam and Grilled Corn Chowder made fresh to order 13

**Appetizers**
- Calamari escabeche, lemon aioli, marinara sauce 14
- Blistered Shishito Peppers chili crisp, sesame, kimchi aioli 14
- PEI Mussels white wine, leek and garlic cream, sourdough 15
- Steak and Eggs* tartare, capers, shallots, chives, caviar, crostini 20
- Tuna and Salmon* tartare, avocado, eel sauce, wontons 16
- Wood Grilled Oysters garlic butter, parmesan, lemon 14
- Royal Tern Oysters tomato, bacon, cream, spinach 14

**Fried**
- Garlic Fries, Cole Slaw, House Tartar and Cocktail Sauce
- Shrimp 26
- Oysters 30
- Seasonal Fresh Fish mkt
- Scallops 40

**Raw Bar**
- Oysters * daily selection mkt
- Local Littleneck Clams* 1/2 dozen / 1 dozen 12/24
- Peel & Eat Shrimp 1/4 lb / 1/2 lb 9/18
- Shrimp Cocktail 3 pieces 9
- Royale* oyster, tuna, jalapeño ponzu, 3 or 4 15/20
- Ahi Tuna* coconut, lime, avocado, wontons 18
- Scallop Carpaccio* olive oil, sea salt, chives, caviar 12
- Ceviche* shrimp, aji amarillo, guacamole, scallions, corn tortillas 18
- Shellfish Tower* serves 2 or 4 70/140
- Add Oyster Feature mkt Royale Oyster 5

* As I ate the oysters with their strong taste of the sea and their faint metallic taste that the cold white wine washed away, leaving only the sea taste and the succulent texture, and as I drank the cold liquid from each shell and washed it down with the crisp taste of wine, I lost the empty feeling and began to be happy and make plans.*  - Ernest Hemingway -

**Entrees**
- Salmon * grilled asparagus, patatas bravas, red pepper, piccata sauce 35
- Swordfish blackened, étouffée, blue crab, rice pilaf, scallions 42
- Yellowfin Tuna* peanut crust, seasonal stir fried vegetables, thai slaw, gochujang 40
- Snapper Amandine succotash, bacon, tomato fumet, beurre blanc 45
- Scallops Israeli cous cous, squash, zucchini, red onion, kalamata olives, grape tomatoes, lemon herb cream, basil oil 45
- Grilled Shrimp citrus, soy, garlic bucatini, scallions, toasted sesame 30
- Whole Fish daily catch, grilled or fried 45
- Rock Shrimp Po’ Boy lettuce, tomato, remoulade, garlic fries 22
- Airline Chicken Breast morel mushroom cream, rice pilaf, asparagus, baby carrots 29

**Sides**
- Green Salad mixed lettuces, radish, chives, cider vinaigrette 7
- Basmati Rice Pilaf 6
- Garlic French Fries sea salt, parsley 6
- Grilled Asparagus fried garlic, lemon oil 9
- Ratatouille Gratiné eggplant, squash, capers, marinara, gruyère 10
- Succotash butterbeans, grilled corn, peas, bacon, tomato fumet 9
- Sautéed Mushrooms parmesan, truffle garlic aioli, chives 10

* These items may be served either raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food-born illness.

**Executive Chef:** Kyle Kryske  
**Manager/Sommelier:** Garth Herr  

**Wood Fired Steaks**
- Ribeye* 14oz., maître d’hôtel butter 42
- Filet Mignon* 8oz., brandy green peppercorn sauce 40
- Flat Iron* 8 oz. roasted potatoes, mushrooms, onions, spinach, jus 36